

# Wiśniowe

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **4.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale   | 2 kg (80%)   | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 0.5 kg (20%) | 81 %  | 6   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 5 g    | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 5 g    | 60 min | 4 %        |

## Extras

| Type   | Name           | Amount | Use for   | Time      |
|--------|----------------|--------|-----------|-----------|
| Flavor | mrożone wiśnie | 3000 g | Secondary | 10 day(s) |